

National  
Wine Centre of  
Australia



CORPORATE



# BREAKFAST

## Continental Breakfast

Selection of Seasonal Sliced Fruits with Honey Yoghurt

Freshly Baked Croissants

Assorted Danishes and Mini Muffins

A Selection of Beerenberg Preserves

House Made Smoothie

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

\$32.00 per person

## National Wine Centre Breakfast

Selection of Seasonal Sliced Fruits, Honey Yoghurt

Freshly Baked Croissants, Beerenberg Preserves

Assorted Danishes & Mini Muffins

Warm Barossa Smoked Ham and Cheese Croissants

House Made Bircher Muesli

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

\$32.00 per person

## Hot Breakfast

### On Arrival

Selection of Danish Pastries, Mini Muffins, Seasonal Sliced Fruits, Freshly Ground Coffee, T2 Tea Selection, Orange and Apple Juice

### Hot Plated Breakfast Options:

*Please Select One*

Scrambled Free Range Eggs with Herbed Tomato on Toasted Turkish and Cured Smoked Bacon

Eggs Benedict; Poached Eggs, Barossa Smoked Ham, Hollandaise Sauce and English Muffin

Poached Eggs with Spinach, Pea, Feta, Sourdough and Salsa Verde

Poached Eggs with House Baked Chilli Beans, Smashed Avocado and Grilled Turkish Bread

Artichoke, Lemon, Ricotta Frittata, Sliced Prosciutto and Smoked Tomato Jam

\$36.00 per person

### Additional Options

Mixed Berry Yoghurt Cups

Apple Crumble Panna Cotta Cups

Additional \$5.00 per person

# BREAKFAST CONT.

## Cocktail Breakfast

*Please select five breakfast canapés to be served;*

Cajun Corn Fritters, Avocado, Tomato Salsa

Barossa Bacon, Spiced Tomato Jam, Brioche Bun

Mini Croque Monsieur; Ham and Cheese French Toast  
Sandwich with Dijon Mustard

Abalone Scrambled Eggs, Chive, Coriander, Chilli, Sourdough

Chilli Beans, Poached Eggs, Turkish Bread

Crab Arancini, Chilli Sauce

Sautéed Mixed Mushrooms, Truffled Cream Cheese, Basil  
Sourdough

3 Cheese Frittata, Spiced Tomato Jam

Spiced Potato Omelette with Eggplant Kasundi

Banana Bread, Passionfruit Curd

Assorted Mini Muffins

Vanilla Panna Cotta, Poached Rhubarb, House Made Muesli

Apple Crumble Yoghurt Cups

Milk Panna Cotta, Poached Strawberries, House Made Muesli

Coconut and Banana Hot Cakes, Maple Syrup

Orange and Apple Juice

Freshly Ground Coffee and T2 Tea Selection

\$32.00 per person  
(1 hour duration)

### *Additional Options*

House Smoked Salmon Bagel

\$12.00 per person

Barossa Bacon Slider

\$12.00 per person

Selection of Gluten Free Cakes

\$5.00 per person

# START YOUR DAY

## Kick Start Your Day

Mini Fruit Salad, Mint and Lemon

House Made Muesli Bar

House Made Smoothie

Freshly Ground Coffee and T2 Tea Selection

\$16.50 per person

## Tea and Coffee

Freshly Ground Coffee, T2 Tea Selection,

Orange and Apple Juice

\$5.50 per person; per break

Espresso Coffee Machine, T2 Tea Selection,

Orange and Apple Juice

\$7.00 per person; per break

*Maximum 30 guests*

## All Day Coffee Station

Tea and Coffee on Consumption

Freshly Ground Coffee

Teas and Herbal Infusions

\$30.00 per pot of Tea (approximately 25 cups)

\$60.00 per pot of Coffee (approximately 50 cups)

# TAKE A BREAK

Freshly Ground Coffee, T2 Tea Selection,  
Orange and Apple Juice, plus your selection of:

- 1 Item** \$12.00 per person; per break
- 2 Items** \$15.00 per person; per break
- 3 Items** \$18.00 per person; per break

## Sweet

Selection of Cookies, Double Chocolate,  
ANZAC Biscuit, Apricot and Ginger

Assorted Freshly Baked Danish Pastries

Sweet Mini Muffins, Orange Poppy Seed,  
Chocolate and Blueberry

Home Style Chocolate Brownie

Freshly Baked Scones, Beerenberg Jam, Whipped Cream

Mini Lamingtons

Assorted Profiteroles

Vanilla Panna Cotta, Poached Rhubarb,  
House Muesli

Apple Crumble Yoghurt Cups

Carrot Cupcakes, Cream Cheese Frosting

Banana Cake, Chocolate Icing

## Savoury

Vegetable Spring Rolls with Sesame Soy Dip

Aloo Tiki, Smoked Chilli Crème Fraîche

A Selection of Mini Quiches

Vegetable Samosas, Mint Yoghurt

Spanakopita – Spinach and Ricotta Pastry

Artichoke, Lemon and Ricotta Frittata,  
Smoked Tomato Jam

King Island Beef Pie, Cognac Mustard

Sausage Roll with Barbeque Peach Sauce

Ham and Cheese Sliders

## Additional Options

Large Ham and Cheese Croissants  
\$7.50 per person

Gelista Ice Cream Pots  
\$9.50 per person

Smoked Salmon, Cream Cheese Bagels  
\$12.00 per person

Sliced Fruit Platter  
\$10.50 per person

Fruit Bowl  
\$50.00 per bowl

*The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please feel free to speak with one of our Sales Executives.*

# DAY DELEGATE PACKAGE

\$79.00 per person

## Inclusions:

Room Hire  
A Standard Room Setup for Plenary Room  
Registration Table  
Personal Directional Signboard  
National Wine Centre Pads and Pens  
Whiteboard  
On-Site Parking Permit for Organiser  
Full Day Catering  
All Day Freshly Ground Coffee and T2 Tea Selection  
Fruit Bowl on Arrival  
Your Selection of One Sweet Morning Tea item  
Stand-up Light Working Lunch  
Your Selection of One Savoury Afternoon Tea item  
Sparkling and Still Water and Mints

## Delegate Facilities Available:

NWC Wined Bar open 8:00am to 6:00pm

## Audio Visual (Available at Additional Cost):

Specialised Audio Visual equipment & personalised Audio Visual Technical Assistant to assist the Presenter. Dion Hetherington from Scene Change is pleased to assist with your additional Audio Visual needs and can be contacted on 08 8313 2317 or email [nwc@scenechange.com.au](mailto:nwc@scenechange.com.au).

## Dietary Requirements:

The National Wine Centre will cater for dietary requirements as requested prior to the event without additional charge.

## With your selection of one of the following sweet morning tea items:

Selection of Cookies - Double Chocolate, Anzac Biscuit, Apricot and Ginger

Assorted Freshly Baked Danish Pastries

Freshly Baked Scones, Beerenberg Strawberry Jam, Whipped Cream

Assorted Profiteroles

## Light Lunch (Option Two)

Chicken and Mushroom Risotto\*

Rocket and Aged Parmesan Salad, White Balsamic Dressing

Mini Pavlovas, Kiwi Fruit, Passionfruit Coulis

A Selection of Soft Drinks, Orange and Apple Juice, Spring Water

Freshly Ground Coffee and T2 Tea Selection

*\*Please note, hot dishes will change daily for multiple day events.*

## Your selection of one of the following savoury Afternoon Tea items:

Vegetable Spring Rolls with Sesame Soy Dip

Sausage Roll with Barbeque Peach Sauce

A Selection of Mini Quiches

Spanakopita – Spinach and Ricotta Pastry

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# LIGHT WORKING LUNCHES

The following options are served as a stand-up style buffet

## Option One

Fresh Bakery Items with Gourmet Fillings  
Changing Daily

Fine Australian Cheeses, Lavosh, Fruit Paste,  
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice, Spring  
Water

Freshly Ground Coffee and T2 Tea Selection

\$32.00 per person

## Option Two

Chicken and Mushroom Risotto\*

Rocket and Aged Parmesan Salad, White Balsamic Dressing

Mini Pavlovas, Kiwi Fruit, Passionfruit Coulis

A Selection of Soft Drinks, Orange and Apple Juice, Spring  
Water

Freshly Ground Coffee and T2 Tea Selection

\$32.00 per person

*\*Please note, hot dishes will change daily for multiple day  
events.*

## Option Three

Fresh Bakery Items with Gourmet Fillings  
Changing Daily

Seasonal Salad Suitable for Vegetarian  
Delegates

Chef's Hot Dish of the Day

Assortment of Pastries and Sweets from Our In-House  
Patisserie Team

A Selection of Soft Drinks, Orange and  
Apple Juice, Spring Water

Freshly Ground Coffee and T2 Tea Selection

\$37.00 per person  
(Minimum 25 Guests)

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idea or concept you would like to explore, please feel free to  
speak with one of our Sales Executives.*

# LIGHT WORKING LUNCHES CONT.

The following options are served as a stand-up style buffet

## Option Four

Fresh Fruit Bowl

Fine Australian Cheeses, Lavosh, Fruit Paste,  
Dried Fruit, Nuts

A Selection of Soft Drinks, Orange and Apple Juice,  
Spring Water

Freshly Ground Coffee and T2 Tea Selection

*Please select one item from bread, salads, wraps and hot dishes (four items in total);*

### Filled Bread Options

Roasted Beef on Focaccia, Red Wine Onions, Cheddar  
Cheese, Seeded Mustard Mayonnaise

House Spiced Roasted Chicken Baps, Avocado, Chipotle  
Mayonnaise

Prosciutto, Parmesan, Rocket, Mozzarella, Eggplant and Aioli  
on Ciabatta

House Made Spiced Hummus, Roasted Pumpkin, Dukkah,  
Salad Leaves on Turkish Bread

Pastrami, Sauerkraut, Pickles, Swiss Cheese and Spicy  
Tomato on Rye Bread

Egg Mayonnaise and Chive on White Bread

Zucchini, Pickles, Mesclun Lettuce, Horseradish and Vegan  
Mayonnaise on Brown Bread

### Salads

Chicken, Chickpea, Spinach, Black Bean, Tomato, Roasted  
Corn, Lime, Coriander, Spiced Yoghurt

Roasted Pumpkin Salad, Green Bean, Cardamom Spiced  
Yoghurt, Pepita Seeds, Spinach

Marinated Artichokes, Cannellini Bean, Rocket Salad, Citrus  
Dressing

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic  
Dressing

Roasted Broccoli, Kale, Red Chilli, Toasted  
Almond Salad

Grilled Cauliflower Salad, Lentils, Capsicum, Cashews

### Wraps

Semi Dried Tomato, Olive, Basil, Rocket

Chicken Caesar

Avocado, Cucumber and Feta

Pulled Pork, Bourbon Peach Dressing, Tatsoi

Smoked Ham, Dill, Cucumber, Ranch Dressing

Guacamole, Tomato, Roast Capsicum, Salsa Verde

### Hot Dishes

Spinach and Ricotta Cannelloni with Tomato Basil Sauce,  
Parmesan Cheese

Pumpkin Ravioli, Tomato Cumin Sauce,  
Saltbush Dukkah

Coconut Chickpea Curry, Courgette, Cauliflower

Thai Chicken Green Curry, Steamed Rice

Blackened Salmon, Barbeque Corn, Rice, Coriander

Chicken Paella, Smoked Paprika, Saffron, Peas, Capsicum

Lamb and Spinach Curry, Steamed Rice

Beef Goulash, Steamed Rice

Kung Pao Chicken, Steamed Rice

\$45.00 per person  
(Minimum 40 guests)

Add an add additional option for \$7.50 per person



# LUNCH & DINNER

## Entree

### Sea

44 Degree Salmon, Avocado Green Goddess Dressing, Pickled Cucumber

Crab and Green Onion Tart, Spiced Mascarpone

Hot and Sour Poached Prawns, Carrot, Black Sesame, Pear, Kimchi Mayonnaise

BBQ Garlic and Jalapeno Prawns, Green Mango, Crab Salad

### SA Seafood Trio Plate

44 Degree Salmon, Avocado Green Goddess Dressing, Pickled Cucumber

Hot and Sour Poached Prawns, Carrot, Black Sesame, Pear, Kimchi Mayonnaise

Streaky Bay Oyster, Wakame Salad

Additional \$5.00 per person

### Land

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

Braised Lamb Shoulder, Spiced Couscous, Herb Salad, Orange Pomegranate Dressing

Pork Belly, Green Apple, Pickled Papaya, Peanuts and Burnt Pineapple Nuoc Cham

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

### Land Trio Plate

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

Pork Belly, Green Apple, Pickled Papaya, Peanuts and Burnt Pineapple Nuoc Cham

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Additional \$5.00 per person

## Pasta/Vegetarian

Pumpkin Ravioli, Roasted Tomato Cumin Sauce, Saltbush Dukkah

Fettucine, Truffle Cream Cheese, Forest Mushrooms, Basil

Spinach and Ricotta Cannelloni, Napoletana Sauce, Aged Parmesan, Rocket and Almond Pesto

Potato Gnocchi, Feta Gremolata, Roast Tomato and Basil Sauce

# LUNCH & DINNER

## Main Course

### Beef/Lamb

220g Beef Porterhouse, Pecorino Risotto, Porcini Salted Mushrooms, Port Wine Jus

180g Beef Fillet, Confit Garlic Potato Puree, Merlot Red Onion Jam, Jus

Roasted Lamb Rump, Braised Lamb Shoulder, Sweet Pea Puree, Fennel Radish Salad

Ras El Hanout Roasted Lamb Rump, Pesto Mash Potato, Ratatouille

### Poultry/Game

Chicken Breast, Cheesy Polenta, Mushroom Fricassee, Red Wine Jus

Dukkah Crusted Chicken Breast, Tomato, Creamed Leek Risotto

Confit Duck Leg, Roasted Breast, Prunes, White Balsamic Apple

Spiced Kangaroo Fillet, Braised Red Cabbage, Currants, Hazelnuts, Vincotto Jus

### Pork

Pork Cutlet, Chermoula Roasted Sweet Potatoes, Adelaide Hills Cider, Jus

Pork Fillet, Celeriac Puree, Mango Salsa, Port Wine Jus

### Seafood

Cajun Spiced Salmon Fillet, Roma Tomatoes, Green Beans, Corn Salsa

Spiced Barramundi, Sag Aloo, Coconut Tamarind Sauce

Chimichurri Coorong Mullet, Spiced Hummus, Garlic Beans, Lemon Myrtle Oil

### Side Dishes; with compliments

*Please select two options to be shared to the table;*

Dijon and Garlic Roasted Potatoes

Steamed Green Vegetables, Olive Oil, Sea Salt

Tray Roasted Mediterranean Vegetables

Marinated Artichokes, Cannellini Bean and Rocket Salad, Citrus Dressing

Mixed Leaf, Fennel Fronds, Pickled Shallots, White Balsamic Dressing

Mixed Leaf, Roma Tomato, Cucumber, Red Onion, Balsamic Dressing

# LUNCH & DINNER

## Dessert

After Dinner Mint Chocolate Torte, Biscotti Crumbs,  
Spearmint Ice-Cream

Spiced Fig Pudding, Peach Coulis, Vanilla Bean Ice-Cream

Warm, White Chocolate Blondie, Mango, Macadamia and  
Kangaroo Island Honey

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Dark Chocolate Tart, Raspberry, Cream

Classic Lemon Tart, Meringue Citrus Jelly

Freshly Ground Coffee, T2 Tea Selection and  
Assorted Chocolates

(Inclusive with all Lunch and Dinner Menus)

## Prices

3 Course: 1 Entrée, Alternate Main Course, 1 Dessert  
\$86.00 per person

*Additional Selections Available:*

Entrée/Dessert \$6.00 per person / per choice

Main Course \$8.00 per person / per choice

Alternate Service \$4.00 per person, Entrée or Dessert

## Dessert Trio Plate

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Chocolate Square, Mascarpone, Strawberry

Classic Lemon Tart, Meringue, Citrus Jelly

Additional \$5.00 per person

## Dessert Table

Mini Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Assorted Profiteroles

Lemon Meringue Tart

Mini Pavlova, Kiwi Fruit, Passionfruit Coulis

Baked New York Cheesecake, Strawberries and Cream

\$15.00 per person

# LUNCH & DINNER

## Antipasto Selection

### Platters to the Table

Included on the Plate is a Selection of Prosciutto, Champagne Ham, Sopressa and Grissini

Dolmades, Artichoke Hearts with Orange and Fennel Seed, Button Mushrooms, Olive Oil, Red Wine Vinegar, Feta Filled Sweet Peppers and Baby Bocconcini with Salsa Verde

\$16.00 per person

***Should you wish to select your own items from the list below, an additional cost will apply.***

*Please select five items from the following to be served:*

Dolmades

Artichoke Hearts, Orange and Fennel Seed

Button Mushrooms, Olive Oil, Red Wine Vinegar

Feta Filled Sweet Peppers

House Marinated Mixed Olives

Feta Cheese, Lemon, Oregano

Semi-Dried Tomatoes, Balsamic Glaze

Barossa Chorizo Sausage

White Beans, Spinach, Lemon and Garlic

Dill Cucumbers

Feta Cheese, Lemon, Oregano

Lime and Chilli Pickled Squid

Sweet and Sour Pickled Vegetables

Baby Bocconcini, Salsa Verde

Ricotta and Courgette Frittata

### Additional Options:

Chef's Selection of Petite Cakes, Tartlets and Mini Éclairs

\$15.00 per person

Fine Australian Cheeses with a Selection of Lavosh, Grissini, Quince Paste, Riverland Muscatels and Dried Fruits

\$15.00 per person (1 platter per table)

Chef's Selection of Canapés (30 minute duration)

\$15.00 per person

*The National Wine Centre of Australia prides itself on being adaptable and flexible to every request. If you have a catering idea or concept you would like to explore, please make a time to meet with one of our Sales Executives who can put together a tailored packages to suit every aspect of your requirements. For cases where separate menus must be prepared, we require adequate notice to ensure the specific requirements can be met.*

# BUSINESS LUNCH PACKAGE

\$78.00 per person

## Package Includes:

Venue Hire Based on Minimum Guest Number

2 Course Lunch Menu  
(Entrée and Main Course or Main Course and Dessert, Including Alternate Main Course)

2 Hour Beverage Package

Bread Rolls with Butter

Freshly Ground Coffee, T2 Tea Selection and Assorted Chocolates Served To The Table

## Beverage Package Inclusions

Bay Of Stones Chardonnay Pinot

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Cabernet Sauvignon

Bay Of Stones Shiraz

Furphy Refreshing Ale

Hahn Super Dry

Hahn Premium Light

James Squire 'Orchard Crush' Apple Cider

Soft Drink Selection, Orange and Apple Juice

## Entrée

*Please select 1 of the following items to be served;*

BBQ Garlic and Jalapeno Prawns, Green Mango, Crab Salad

Harissa Spiced Chicken, Carrot, Spiced Almond Hummus

Pork Belly, Green Apple, Pickled Papaya, Peanuts and Burnt Pineapple Nuoc Cham

Saltbush Kangaroo Fillet, Wattleseed, Peach and Pecan Salsa

Pumpkin Ravioli, Roasted Tomato Cumin Sauce, Saltbush Dukkah

Fettucine, Truffle Cream Cheese, Forest Mushrooms, Basil

## Main Course

*Please select 2 of the following items to be served alternatively;*

Beef Porterhouse, Confit Garlic Potato Puree, Merlot Red Onion Jam, Jus

Chicken Breast, Cheesy Polenta, Mushroom Fricassee, Red Wine Jus

Dukkah Crusted Chicken Breast, Tomato, Creamed Leek Risotto

Pork Fillet, Celeriac Puree, Mango Salsa, Port Wine Jus

Cajun Spiced Salmon Fillet, Roma Tomatoes, Green Beans, Corn Salsa

## Dessert

*Please select 1 of the following items to be served;*

Spiced Fig Pudding, Peach Coulis, Vanilla Bean Ice-Cream

Warm, White Chocolate Blondie, Mango, Macadamia and Kangaroo Island Honey

Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

# AUSTRALIAN SEAFOOD DEGUSTATION MENU

Matched wines are available on a consumption basis.

## Starter

Coffin Bay Oysters, Burnt Lime Dressing

## Entree

Abalone, Egg Yolk, Miso, Roe

## Main Course

Pan Roasted SA Kingfish, Grilled Artichokes, Almond, Red Pepper, Air Dried Pork

## Cheese

Onkaparinga Creamery Chèvre, Mango,  
Sumac Courgette

## Dessert

Vanilla Bean Panna Cotta, Spiced Quandong, Macadamia  
Biscotti

## Petite Fours

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

## Price

\$130.00 per person

*The above menu is a sample only. Please speak with your  
Sales Executive to tailor the menu to your requirements.*

# SUNDOWNER PACKAGE

\$39.00 per person

## Catering

Chef's Selection of Canapés Served over a 1 Hour Duration.

## Beverages

A 1 hour Beverage Package including Sparkling, Red and White Wine, a Selection of Beer and Soft Drinks.

## Additional Options

Upgrade to a grazing table for an additional \$10.00 per person.

## Grazing Table

Selection of Local Cured Meats, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah, and South Australian Cheeses, Lavosh, Dried Fruit and Nuts

# REGIONAL TASTING MENU

Matched wines are available on a consumption basis.

## Starter

Smoky Bay Oysters, Burnt Lime Dressing

## Entree

Saltbush Roasted Paroo Kangaroo, Blackberry,  
Pickled Beetroot

## Main Course

Slow Cooked Mayura Station Flank Steak, Oyster Mushrooms,  
Black Garlic, Potato

## Cheese

Onkaparinga Creamery Chèvre, Mango,  
Sumac Courgette

## Dessert

Dark Chocolate Brownie, Riberry, Wattleseed Rocher

## Petite Fours

Chefs Selection  
Served with Espresso Coffee and T2 Tea Selection

## Price

\$130.00 per person

*The above menu is a sample only. Please speak with your  
Sales Executive to tailor the menu to your requirements.*



# COCKTAIL RECEPTION

## Cold Canapés

- Asian Slaw and Roasted Peanut Rice Paper Rolls
- Salmon, Avocado, Pickle Cucumber Sushi Rolls with Wasabi and Soy Ginger Dressing
- Avocado, Daikon, Cucumber Sushi with Wasabi, Soy Ginger
- Bruschetta with Pea, Cream Cheese and Mint Pesto
- Adelaide Blue on Rye with Date and Tamarind Chutney
- Beef Tartare, Smoked Paprika, House Pickles
- House Cured Duck Ham, Papaya Salad
- Vietnamese Crabmeat Salad, Prawn Cracker
- Crostini, Limestone Coast Feta, Oregano, Preserved Lemon
- Spiced Chicken, Mango, Crispy Wonton
- Salmon Ceviche Spoon, Lime, Chilli and Coriander
- Rare Roasted Kangaroo, Wattleseed Salt, Blackberry Jam
- Oregano and Ricotta Frittata with Olive Tapenade
- Grilled Artichoke, Almond Hummus, Preserved Lemon Croute
- Goats Cheese Curd, Pickled Walnut, Beetroot, Rye Bread

## Prices

- 1 hour duration  
Select 4 hot and 4 cold items  
\$35.00 per person
- 1.5 hour duration  
Select 6 hot and 4 cold items  
\$42.00 per person
- 2 hour duration  
Select 7 hot and 5 cold items  
\$46.00 per person
- 3 hour duration  
Select 10 hot and 6 cold items  
\$56.00 per person

## Hot Canapés

- Chicken Dumpling, Steamed with Green Onion, Soy, Chilli
- Slow Cooked Pork, Bourbon Peach Sauce
- Cajun Crumbed Mushrooms, Garlic Aioli
- King Island Beef Pie, Cognac Seeded Mustard
- Korean Spiced Lamb Skewers, Garlic Yoghurt
- Aloo Tiki, Date and Tamarind
- Spiced Fish Goujon, Tom Yum Mayonnaise
- Tandoori Spiced Chicken Skewers, Mint Raita
- Indian Samosas, Coriander Chutney
- Moroccan Spiced Polenta, Smoked Tomato Relish
- Salted Beef, Chilli Tamarind Sauce
- Mushroom, Water Chestnut Gyoza
- Tempura Prawn, Chilli Salt, Ranch Sauce
- Vegetable Spring Rolls with Sesame Soy Dip
- Steamed Thai Fish Cakes, Nam Jim Dressing
- Crispy Calamari, Kimchi Mayonnaise
- Spiced Buttermilk Chicken, Sriracha Mayonnaise

# COCKTAIL RECEPTION

## Dessert Canapés

Spiced Fig Pudding, Verjuice Apples

Dark Chocolate Torte, Biscotti Crumb, Crème De Menthe

Assorted Gelista Ice Cream Cones

Warmed White Chocolate Blondie, Mango, Macadamia

\$6.00 per canapé per person

## Dessert Table

Mini Coconut Panna Cotta, Pineapple Carpaccio, Biscotti

Assorted Profiteroles

Lemon Meringue Tart

Mini Pavlova, Kiwi Fruit, Passionfruit Coulis

Baked New York Cheesecake, Strawberries and Cream

\$15.00 per person

# SUBSTANTIAL ITEMS

## Grazing Table

Selection of Local Cured Meats, Olives, Pickles, Breads, Dips, Olive Oil, Dukkah, and South Australian Cheeses, Lavosh, Dried Fruit and Nuts

\$27.50 per person

## Streaky Bay Oysters

Freshly Shucked, Fresh Lime, Mignonette-Eschallot, Red Wine Vinegar, Burnt Pineapple Nam Jim

\$15.00 per person

## Paella (Vegan Available)

Paprika Chicken, Saffron, Cumin, Onion, Red Capsicum, Peas

\$14.50 per person

## Butter Chicken Curry

Steamed Basmati Rice, Raita, Papadum

\$14.50 per person

## Potato Gnocchi

Roasted Pumpkin, Old Man's Saltbush, House Dukkah

\$14.50 per person

## Spinach and Ricotta Cannelloni

Tomato Sauce, Parmesan Cheese

\$14.50 per person

## BBQ Lamb

Salsa Verde

\$18.00 per person

## Sashimi

Selection of Fresh Seafood Hand Sliced, Soy Sauce, Wasabi, Pickled Ginger

\$17.00 per person

## Mini Slider

Beef, Mustard Pickles, Burger Sauce, Brioche Bun

\$12.50 per person

## Interactive Station Option

Should you wish to let your guests enjoy the sights, sounds and aromas of our interactive stations, an additional fee of \$5.00 per person / per station will apply.

(Minimum 50 Guests and 2 Hour Cocktail Package Required For All Interactive Stations)

# BEST OF SOUTH AUSTRALIA COCKTAIL RECEPTION

## To Start

Selection of Local Baked Artisan Loaves, Mixed Olives, Roasted Nuts,  
Vinegar & Olive Oil

## Prices

1 hour duration

\$45.50 per person

## Cold Canapés

Gulf St Vincent Crab Salad, Green Mango, Brioche Toast

1.5 hour duration

\$53.50 per person

Adelaide Hills Venison, Smoked Paprika, Flat Leaf  
Parsley, Pickles

Grilled Artichoke, Willunga Almond Hummus, Preserved  
Lemon Croute

2 hour duration

\$62.50 per person

Streaky Bay Oysters, Pendleton Estate Vinegar

Kingfish Tartare, Lenswood Apple, Salmon Roe

## Hot Canapés

Barbeque Spencer Gulf Prawn, Jalapeno

Limestone Coast Lamb Cutlet House Spiced, Salsa Verde

Slow Cooked Boston Bay Pork, Bourbon Peach Sauce

Untraditional Beef Pie Floater, Green Pea Puree and  
Tomato Pickle

Sweet Pea, Limestone Coast Feta Arancini,  
Smoked Paprika Aioli

Woodcroft Mushroom, Water Chestnut Gyoza

# BEVERAGE PACKAGES

## Per Person, Per Hour

### Package A

Bay Of Stones Chardonnay Pinot Noir

Bay Of Stones Sauvignon Blanc

Bay Of Stones Chardonnay

Bay Of Stones Cabernet Sauvignon

Bay Of Stones Shiraz

Furphy Refreshing Ale

Hahn Super Dry

Hahn Premium Light

James Squire 'Orchard Crush' Apple Cider

Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$22.00	1 Hour \$25.00
2 Hours \$28.00	2 Hours \$32.00
3 Hours \$33.00	3 Hours \$37.00
4 Hours \$37.00	4 Hours \$41.00
5 Hours \$41.00	5 Hours \$45.00

### Package B

Marty's Block Brut Cuvee Chardonnay Pinot Noir

Yalumba 'Y Series' Sauvignon Blanc

Yalumba 'Y Series' Pinot Grigio

Yalumba 'Y Series' Rosé

Yalumba 'Y Series' Cabernet Sauvignon

Yalumba 'Y Series' Shiraz

Furphy Refreshing Ale

Hahn Super Dry

Hahn Premium Light

James Squire 'Orchard Crush' Apple Cider

Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$26.00	1 Hour \$28.00
2 Hours \$32.00	2 Hours \$36.00
3 Hours \$36.00	3 Hours \$41.00
4 Hours \$40.00	4 Hours \$45.00
5 Hours \$44.00	5 Hours \$49.00

### Package C

Nova Vita 'Firebird' Sparkling Chardonnay Pinot Noir

Sew & Sew 'Sashiko' Sauvignon Blanc

Nova Vita 'Firebird' Pinot Gris

Aloft Pinot Noir Rosé

Maxwell 'Little Demon' Grenache, Shiraz, Mataro

Round Two Shiraz

Furphy Refreshing Ale

Hahn Super Dry

Hahn Premium Light

James Squire 'Orchard Crush' Apple Cider

Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$28.00	1 Hour \$31.00
2 Hours \$36.00	2 Hours \$39.00
3 Hours \$40.00	3 Hours \$44.00
4 Hours \$44.00	4 Hours \$48.00
5 Hours \$48.00	5 Hours \$52.00

### Package D

Sidewood Estate Sparkling Pinot Noir, Chardonnay

O'Leary Walker Sauvignon Blanc

Deviation Road Pinot Gris

Howard Vineyard Cabernet Franc Rosé

Langmeil 'Three Gardens' Grenache, Shiraz, Mataro

Stage Door Wine Co. 'Front and Centre' Shiraz

Hahn Super Dry

Hahn Premium Light

James Squire 'Orchard Crush' Apple Cider

Soft Drink Selection, Orange and Apple Juice

Soft Drink Selection, Orange and Apple Juice

Lunch	Dinner
1 Hour \$32.00	1 Hour \$35.00
2 Hours \$40.00	2 Hours \$43.00
3 Hours \$44.00	3 Hours \$47.00
4 Hours \$48.00	4 Hours \$51.00
5 Hours \$52.00	5 Hours \$56.00

# WINE LIST

## Champagne and Sparkling Wine

Lambrook Estate 'Spark' Pinot Noir  
Adelaide Hills, South Australia  
\$48.00

Sidewood Estate Sparkling Pinot Noir, Chardonnay  
Adelaide Hills, South Australia  
\$48.00

Howard Vineyard Sparkling Pinot Noir, Chardonnay  
Adelaide Hills, South Australia  
\$52.00

Jacob Premium Cuvee Pinot Noir, Chardonnay, Pinot Meunier  
Multi-Regional, South Australia  
\$55.00

Deviation Road 'Loftia' Vintage Brut  
Adelaide Hills, South Australia  
\$80.00

Dal Zotto 'Pucino' Prosecco  
King Valley, Victoria  
\$45.00

## Fortified and Sweet Wine

Spring Seed Wine Co. Sweet Pea Moscato  
McLaren Vale, South Australia  
\$40.00

Dunes & Greene Split Pick Moscato  
South Australia  
\$40.00

Seppeltsfield Para Grand Tawny  
Barossa Valley, South Australia  
\$75.00

# WINE LIST

## White Wine and Rose

### Riesling

Leo Buring Riesling  
Clare Valley, South Australia  
\$45.00

Kilikanoon 'Mort's Block' Riesling  
Clare Valley, South Australia  
\$48.00

Pewsey Vale Riesling  
Eden Valley, South Australia  
\$48.00

Rockford 'Hand Picked' Riesling  
Eden Valley, South Australia  
\$55.00

### Sauvignon Blanc

Aloft Sauvignon Blanc  
Adelaide Hills, South Australia  
\$45.00

Sew & Sew 'Sashiko' Sauvignon Blanc  
Adelaide Hills, South Australia  
\$45.00

O'Leary Walker Sauvignon Blanc  
Adelaide Hills, South Australia  
\$48.00

### Chardonnay

Lambrook Estate 'Seed' Chardonnay  
Adelaide Hills, South Australia  
\$45.00

Orlando 'Hilary' Chardonnay  
Adelaide Hills, South Australia  
\$55.00

### Pinot Gris

Aloft Pinot Gris  
Adelaide Hills, South Australia  
\$45.00

Nova Vita 'Firebird' Pinot Gris  
Adelaide Hills, South Australia  
\$45.00

Deviation Road Pinot Gris  
Adelaide Hills, South Australia  
\$48.00

### Sweet Styles

Dunes & Greene Split Pick Moscato  
South Australia  
\$35.00

### Rosé

Aloft Pinot Noir Rosé  
Adelaide Hills, South Australia  
\$45.00

Howard Vineyard Cabernet Franc Rosé  
Adelaide Hills, South Australia  
\$48.00

Seppeltsfield Grenache Rosé  
Barossa, South Australia  
\$50.00

# WINE LIST

## Red Wine

### Pinot Noir

Hesketh Pinot Noir  
Limestone Coast, South Australia  
\$45.00  
Riposte 'The Dagger' Pinot Noir  
Adelaide Hills, South Australia  
\$48.00  
Shaw and Smith Pinot Noir  
Adelaide Hills, South Australia  
\$80.00

### Grenache & Grenache Blends

Stonehorse Grenache  
Barossa Valley, South Australia  
\$48.00  
Aphelion 'Welkin' Grenache  
McLaren Vale, South Australia  
\$50.00  
Maxwell 'Little Demon' Grenache, Shiraz, Mataro  
McLaren Vale, South Australia  
\$45.00  
Langmeil 'Three Gardens' Grenache, Shiraz, Mataro  
Barossa Valley, South Australia  
\$48.00  
Rockford 'Moppa Springs' Grenache, Shiraz, Mataro  
Barossa Valley, South Australia  
\$75.00

### Alternative Red Wines

S.C. Pannell Tempranillo, Touriga Nacional  
Multi-Regional, South Australia  
\$48.00  
S.C. Pannell Nero D'Avola  
McLaren Vale, South Australia  
\$48.00  
Coriole Sangiovese  
McLaren Vale, South Australia  
\$55.00  
Bleasdale 'Generations' Malbec  
Langhorne Creek, South Australia  
\$50.00

### Cabernet Sauvignon & Blends

Thorn-Clarke 'Sandpiper' Cabernet Sauvignon  
Barossa Valley, South Australia  
\$45.00  
Rymill 'The Dark Horse' Cabernet Sauvignon  
Coonawarra, South Australia  
\$48.00  
Jim Barry 'Cover Drive' Cabernet Sauvignon  
Multi-Regional, South Australia  
\$48.00  
Wynns 'The Siding' Cabernet Sauvignon  
Coonawarra, South Australia  
\$48.00  
St Hugo Cabernet Sauvignon  
Coonawarra, South Australia  
\$75.00  
Yalumba 'The Signature' Cabernet Sauvignon, Shiraz  
Barossa Valley, South Australia  
\$95.00

### Shiraz

Round Two Shiraz  
Barossa Valley, South Australia  
\$45.00  
Stage Door Wine Co. 'Front and Centre' Shiraz  
Barossa, South Australia  
\$48.00  
Robert Oatley 'Signature' Shiraz  
McLaren Vale, South Australia  
\$48.00  
Head 'Red' Shiraz  
Barossa Valley, South Australia  
\$50.00  
Penny's Hill 'Cracking Black' Shiraz  
McLaren Vale, South Australia  
\$50.00



# BEVERAGE LIST

## Draught Beers & Cider - Glass Price

Furphy Refreshing Ale	\$6.50
Hahn Super Dry	\$6.50
James Squire 'Orchard Crush' Apple Cider	\$7.00
James Squire 'One Fifty Lashes' Pale Ale	\$8.00

## Beer List - Bottle Price

Hahn Premium Light	\$7.00
Furphy Refreshing Ale	\$8.50
Hahn Super Dry	\$8.50
James Squire 'Orchard Crush' Apple Cider	\$9.00
James Squire 'One Fifty Lashes' Pale Ale	\$8.50
James Squire 'Broken Shackles' Lager	\$8.50
James Squire 'The Chancer' Golden Ale	\$8.50
Little Creatures 'Rogers' Amber Ale	\$10.00
Little Creatures Pale Ale	\$10.00
Little Creatures 'Dog Days' Session Ale	\$10.00
Little Creatures 'Pipsqueak' Cider	\$10.00
Byron Bay Premium Lager	\$8.50

## International Beer List - Bottle Price

Heineken Lager	\$9.50
Heineken 0.0 (Zero Alcohol)	\$6.00

## Spirits

Base Spirits

From \$9.00

Premium Spirits

From \$9.50

## Soft Drinks - Glass Price

Soft Drinks

\$3.00

Sparkling Mineral Water

\$3.00

Orange and Apple Juice

\$3.50

# PREFERRED SUPPLIERS

## Accommodation

Crowne Plaza Adelaide  
27 Frome Street, Adelaide , SA 5000  
Phone: 08 7077 2222  
<https://adelaide.crowneplaza.com/>

## Chair Covers

Take A Seat Hire  
Phone: 0408 828 922  
[sales@takeaseathire.com.au](mailto:sales@takeaseathire.com.au)  
[www.takeaseathire.com.au](http://www.takeaseathire.com.au)

## Entertainment - DJ's and Bands

Entertainment Adelaide  
Daniel Koronis  
Phone : 0448 400 900  
[info@entertainmentadelaide.com.au](mailto:info@entertainmentadelaide.com.au)  
[www.entertainmentadelaide.com.au](http://www.entertainmentadelaide.com.au)

Wasabi Entertainment  
Tom Kurzel  
Phone: 0451 614 614  
[www.wasabientertainment.com](http://www.wasabientertainment.com)

Ruiz—Acoustic Soul Or  
The Shizzle—Funky soulful Groove  
Phone: 0413 515 032  
[brianruizmusic@gmail.com](mailto:brianruizmusic@gmail.com)

Bill Parton Entertainment  
William Parton  
Phone: 0402 612 174  
[www.bpentertainment.com.au](http://www.bpentertainment.com.au)  
[info@bpentertainment.com.au](mailto:info@bpentertainment.com.au)

## Florists

The White Orchid  
Kyla Helgeson  
Phone: 0438 389 975  
[kyla@thewhiteorchid.com.au](mailto:kyla@thewhiteorchid.com.au)

Lily West  
Phone: 08 8355 2928  
[info@lilywest.com.au](mailto:info@lilywest.com.au)  
[www.lilywest.com.au](http://www.lilywest.com.au)

Angelik Blossoms  
Teresa Tassone  
[angelikblossoms@gmail.com](mailto:angelikblossoms@gmail.com)

## Lighting and Theming

Scene Change  
Based at the National Wine Centre  
John Lane  
Phone: 08 8313 2317  
[nwc@scenechange.com.au](mailto:nwc@scenechange.com.au)  
[www.scenechange.com.au](http://www.scenechange.com.au)

## Furniture Hire

Modern Party Hire  
Louise Annese  
Phone: 08 8351 9901  
[info@modernparty.com.au](mailto:info@modernparty.com.au)  
[modernpartyhire.com.au](http://modernpartyhire.com.au)

## Exhibition Hire

Adelaide Expo Hire  
Exhibition and Furniture Hire  
Cameron Best  
08 8350 2300  
[cameronb@eah.com.au](mailto:cameronb@eah.com.au)

# PREFERRED SUPPLIERS

## Photo Booth Hire

In the Booth  
Mike and Deb Lawrence  
Phone: 1300 026 684  
adelaide@inthebooth.com.au  
www.inthebooth.com.au

Aloha Photo Booths  
Susie Styler  
Phone: 0415 409 334  
hello@alohaphotoboothco.com.au  
www.alohaphotoboothco.com.au

## Photography

Joel Roosa Photography  
Phone: 0413 383 732  
admin@joelroosaphotography.com  
www.joelroosaphotography.com

Iain Bond Photography  
Phone: 8363 5445  
Mobile: 0404 700 262  
iain@iainbond.com  
www.iainbond.com

## Additional Suppliers

Caffettiera Espresso Cart  
Angelo Velardo  
Phone: 0499 849 910  
caffettieracarts@gmail.com

Corporate Challenge Events  
Millie Walker  
0409 928 417  
millie@corporatchallenge.com.au